

Rcahelle Prohaska

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PROFILE

Experienced Chef with 3+ years focusing on Private Events. Known for leadership.

TECHNICAL SKILLS

Cuisine Styles

French

Kitchen Skills

Baking

Operations

Inventory Management • Supplier Negotiation • Event Planning • Catering

Soft Skills

Quality Control • Time Management • Team Leadership • Training

EMPLOYMENT HISTORY

Executive Chef — Bernhard, Johnston and O'Keefe (Sep 2016 - Apr 2023)

- Maintained food cost under 30% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 21% through optimized dish pricing.

Pastry Chef — Hermiston - Poulos (Dec 2015 - Jul 2024)

- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 20% with vendor negotiations and waste controls.
- Catered private events for up to 239 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 37% through optimized dish pricing.

Sous Chef — Gerlach - Stark (May 2018 - Present)

- Maintained food cost under 30% with vendor negotiations and waste controls.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 145 guests with 95%+ client satisfaction.

Private Chef — Botsford Group (Oct 2015 - Present)

- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 185 guests with 95%+ client satisfaction.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Ullrich Group University (2012)

CERTIFICATIONS

- HACCP Level 3